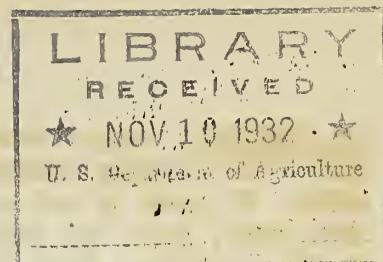


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HOUSEHOLD CALENDAR

An interview between Miss Ruth Van Deman, Bureau of Home Economics, and Mr. K. F. Warner, Bureau of Animal Industry, delivered in the Department of Agriculture period of the National Farm and Home Hour, broadcast by a network of 48 associate NBC stations, Tuesday, October 25, 1932.

MISS VAN DEMAN:

How do you do, Everybody:

The other day I saw a report from the State of Texas. It gave the quantity and the value of the foods put up by the farm people in Texas as part of the live-at-home program they've adopted down there. Of course we all know that they do things in a big way in Texas. Even so I was surprised to read that in 1931 the Texas farm men and women cooperating with the extension service cured over 3-1/2 million pounds of meat valued at half a million dollars. They also canned for home use another half million dollars worth. What's happening in Texas is happening in lots of other rural communities.

So Mr. K. F. Warner of the Bureau of Animal Industry is here with me today to give his suggestions on methods of curing meats on the farm for home use. Many of you have met Mr. Warner personally at extension meetings and seen his interesting demonstrations on ways of converting every bit of meat from a carcass into flavorful, appetizing products.

Shall we start with pork, Mr. Warner? I suppose there's more pork cured on farms than any other one meat, isn't there?

MR. WARNER: Yes, Miss Van Deman, pork is probably the most satisfactory meat to cure at home, though we're running some interesting experiments on the curing of lamb.

But, before we get into the fine points of meat curing I want to emphasize your comment about making well-flavored, appetizing products from every bit of the pork side. If a live-at-home program is to be a success, all the meat must be utilized and made into ham, sausage, scrapple, and other products that the whole family can enjoy.

Now about this curing, Miss Van Deman. Perhaps you would say that any spoiled or unpalatable meat is largely due to the way we men folks cut and handle it. Yes, we men are willing to accept part of the responsibility, but we think you women folks should take your share. Knowingly or unknowingly men do just about as you women tell them to. If we don't cure the meat so it is palatable, you must insist that we change our methods. Boss us! We expect it and I admit we often need it.

MISS VAN DEMAN: All right, Mr. Warner, we'll never forget such an invitation as that, never. Now, what's your first rule in meat curing?

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MR. WARNER: Proper control of temperature, is the first rule. Always chill the meat from freshly dressed hogs as promptly and as thoroughly as you would fresh milk. If pork is not chilled promptly the bacteria in it may cause it to spoil. Then next, hold the chilled meat during curing at a temperature around 38 degrees F. if possible. Many farmers in the South learned this years ago and now cure their meat in cold storage. In the North many farmers cure their meat in cellars, caves, or other protected places to keep it from freezing and yet hold it below 40 degrees F.

After proper chilling next comes the amount of salt to use.

MISS VAN DEMAN: That's a point which interests me. The other day for dinner we had some country-cured ham; it was tender and juicy. But I just happened to hear the boy at the table say to his mother in a stage whisper "What's the matter with this ham?" And I heard her whisper in reply "Too much salt." Why is it, Mr. Warner, that so many farm-cured hams are over-salty?

MR. WARNER: Well, many people are afraid their hams won't keep unless they drench them with salt. But if the temperature is right, a remarkably small quantity of salt will preserve the meat, an amount small enough so that the ham will be mild in flavor and not too hard in texture. The county farm or home agents of the extension service can give directions for making a mild and delightful ham or strip of breakfast bacon.

MISS VAN DEMAN: Speaking of breakfast bacon, can you cure that delicious Canadian style bacon at home?

MR. WARNER: Yes, just as easily as any other. Canadian style bacon is simply the loin or "pork-chop" muscle given a mild cure. And by the way, I hope nobody will try to keep these mildly cured pork loins, breakfast bacon, and spare ribs through the summer. They dry out and may become strong. Everybody enjoys them more with the odor of the fresh smoke on them. All these cuts need is a day or two of cool smoke. Hams and shoulders will stand longer smoking. This tends to drive off surplus moisture so that they will keep better during summer storage.

And here is a suggestion about making lard that is to be stored until hot weather. We know of no method to improve the odor or flavor of lard that has become rancid. The thing is to keep it sweet. In the first place render lard thoroughly so that practically all the moisture is driven off, and strain it carefully to remove the cracklings. Then store the lard in containers so that light and air cannot get to it. A crock or glass container is ideal for storing lard. Fill the container almost to the top, seal it airtight, if possible, and put it in a dark, moderately cool place.

MISS VAN DEMAN: Now, what about that cured lamb you spoke of, Mr. Warner? Is it really good?

MR. WARNER: Yes indeed, and it's not hard to chill and cure. We still have much to learn about curing lamb, but all the State extension offices have directions that can be safely used. Cured lamb legs can be stored for several months after smoking. They taste something like dried beef.

MISS VAN DEMAN: Yes, I ate a slice of that cured lamb after it was cooked and chilled and I thought it would make mighty good sandwiches. And thank you, Mr. Warner, for all these good suggestions.

It seems to me that this home curing of meats as part of a live-at-home program is even more than good economy. It helps a farm family to have a better balanced diet the year around.

Now next week, on November 1, Miss Ruth O'Brien will be here to talk about Buying Blankets for Warmth and Wear.

Good-bye for this time.

